RANGECOOKERS™

APPLIANCES

INSTALLATION INSTRUCTIONS AND USER GUIDE

Select 90df

ISSUE B

Introduction

Dear Customer,

Thank you for having purchased and given your preference to our product.
The safety precautions and recommendations reported below are for your own safety and that of others. They will also provide a means by which to make full use of the features offered by your appliance.
Please preserve this booklet carefully. It may be useful in future, either to yourself or to others in the event that doubts should arise relating to its operation.

This appliance must be used only for the task it has explicitly been designed for, that is for cooking foodstuffs. Any other form of usage is to be considered as inappropriate and therefore dangerous.
The manufacturer declines all responsibility in the event of damage caused by improper, incorrect or illogical use of the appliance.

Important:

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non domestic application and therefore should not be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non domestic environment i.e. a semi commercial, commercial or communal environment.

IMPORTANT INSTRUCTIONS AND ADVICE FOR THE USE OF ELECTRICAL APPLIANCES

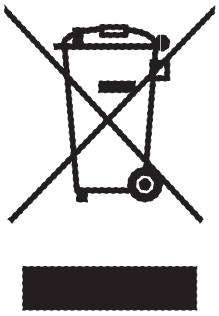
The use of any electrical appliance requires the compliance with some basic rules, namely:

– do not touch the appliance with wet or damp hands (or feet)
– do not use the appliance whilst in bare feet
– do not allow the appliance to be operated by children or unqualified persons without supervision.

The manufacturer cannot be deemed responsible for damages caused by wrong or incorrect use.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.
Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.



DECLARATION OF CE CONFORMITY

- This cooker has been designed, constructed and marketed in compliance with:
  - Safety requirements of EU Directive "Gas" 2009/142/EC;
  - Safety requirements of EU Directive "Low Voltage" 2006/95/EC;
  - Protection requirements of EU Directive "EMC" 2004/108/EC;
  - Requirements of EU Directive 93/68/EEC.

CE GB

IMPORTANT SAFEGUARDS AND RECOMMENDATIONS

After having unpacked the appliance, check to ensure that it is not damaged.
In case of doubt, do not use it and consult your supplier or a professionally qualified technician.
Packing elements (i.e. plastic bags, polystyrene foam, nails, packing straps, etc.) should not be left around within easy reach of children, as these may cause serious injuries.

- **ATTENTION: please peel plastic cover off both sides and front of the cooker before use.**
- Do not attempt to modify the technical characteristics of the appliance as this may cause danger to users.
- Do not carry out any cleaning or maintenance operations on the appliance without first disconnecting it from the electric power supply.
- If you should decide not to use this appliance any longer (or decide to substitute an older model), before disposing of it, it is recommended that it is made inoperative in an appropriate manner in accordance to health and environmental protection regulations, ensuring in particular that all potentially hazardous parts be made harmless, especially in relation to children who could play with unused appliances.
- After use, always ensure that the control knobs are in the off position.
- Household appliances are not intended to be played with by children.
- Keep children away from the oven during use.
- Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- During and after use of the cooker, certain parts will become very hot. Do not touch hot parts.
- Some appliances are supplied with a protective film on steel and aluminium parts. This film must be removed before using the appliance.
- **WARNING**
  When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.
- **Fire risk!** Do not store flammable material in the ovens or in the storage compartment.
- Make sure that electrical cords connecting other appliances in the proximity of the cooker cannot come into contact with the hob or become entrapped in the oven door.
- Do not line the oven walls with aluminium foil. Do not place baking trays or the drip tray on the base of the oven chamber.

- The manufacturer declines all liability for injury to persons or damage to property caused by incorrect or improper use of the appliance.
- The various components of the appliance are recyclable. Dispose of them in accordance with the regulations in force in your country. If the appliance is to be scrapped, remove the power cord.
- Always use oven gloves when removing the shelves and food trays from the oven whilst hot.
- Do not hang towels, dishcloths or other items on the cooker or its handle – as this could be a fire hazard.
- Clean the oven regularly and do not allow fat or oils to build up in the oven base or trays. Remove spillages as soon as they occur.
- Do not stand on the cooker or on the open oven door.
- Always stand back from the cooker when opening the oven door to allow steam and hot air to escape before removing the food.
- This appliance is for domestic use only.
- **WARNING: Taking care NOT to lift the cooker by the door handles.**
- **Safe food handling:** leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.
- Do not operate your appliance by means of an external timer or separate remote-control system.

1 Cooking Hob

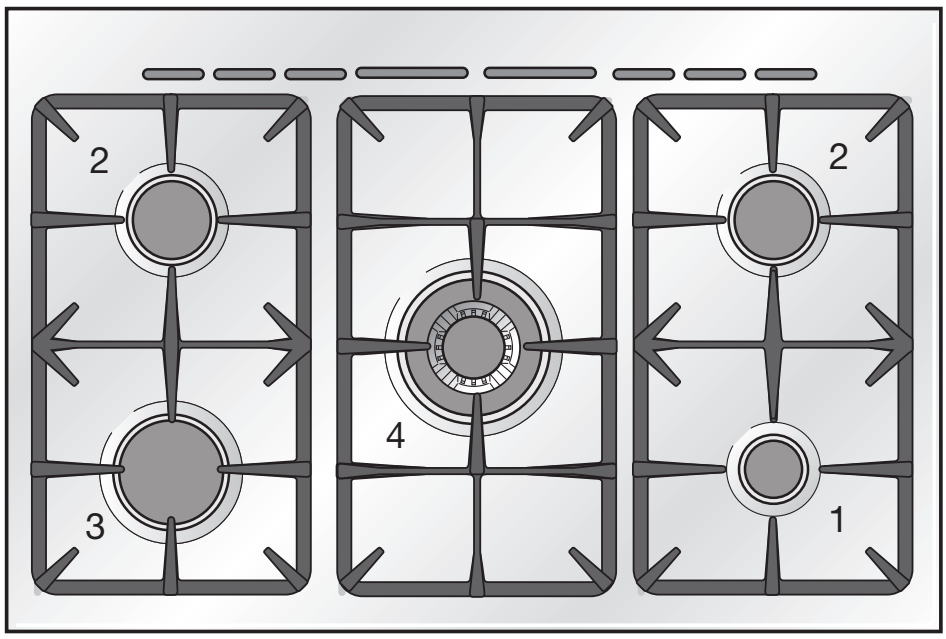


Fig. 1.1

GAS BURNERS

1. Auxiliary burner (A) 1,00 kW
2. Semi-rapid burner (SR) 1,75 kW
3. Rapid burner (R) 3,00 kW
4. Triple-ring burner (TR) 3,50 kW

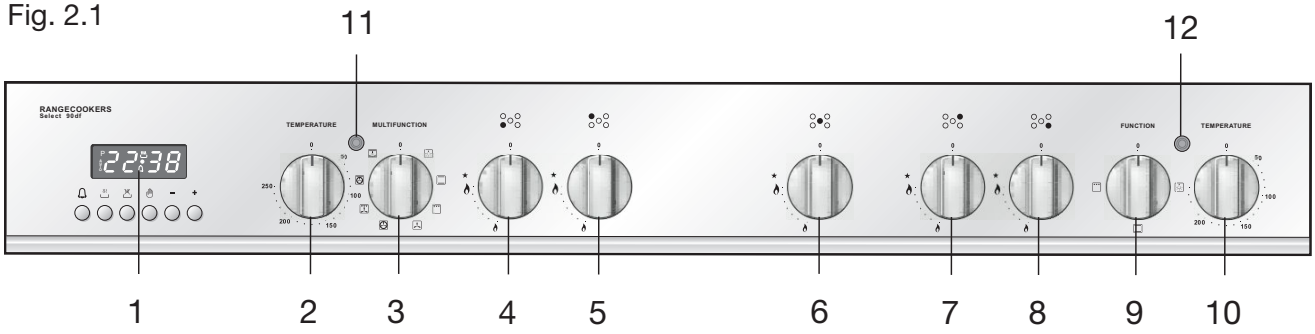
Important Notes:

The electric ignition is incorporated in the knobs.

The appliance has a safety valve system fitted, the flow of gas will be stopped if and when the flame should accidentally go out.

2 Control Panel

Fig. 2.1



CONTROL PANEL - Controls description

1. Electronic programmer (main left oven only)
2. Multifunction main oven thermostat knob (left oven)
3. Multifunction main oven switch knob (left oven)
4. Front left burner control knob
5. Rear left burner control knob
6. Central burner control knob
7. Rear right burner control knob
8. Front right burner control knob
9. Conventional oven switch knob (right oven)
10. Conventional oven thermostat knob (right oven)

Pilot lamps:

11. Main oven thermostat indicator light (left oven)
12. Conventional oven thermostat indicator light (right oven)

Please note: This appliance incorporates a safety cooling fan which you will hear operating whenever the oven or grill are in use. This fan is to reduce the external temperature of the appliance and cool the internal components.

3 Electronic Programmer

(main left oven only)

The electronic programmer is a device that groups together the following functions:
– 24 hour clock with illuminated display
– Timer (up to 23 hours and 59 minutes)
– Programme for automatic oven cooking
– Programme for semi-automatic oven cooking.

Description of the buttons:

- Timer
- Cooking time
- End of cooking time
- Manual position and cancellation of the inserted cooking programme
- Advancement of the numbers of all programmes
- Turning back of the numbers of all programmes and changing the frequency of the audible signal.

Description of the lighted symbols:

AUTO - *flashing* - Programmer in automatic position but not programmed

AUTO - *always lighted* - Programmer in automatic position with programme inserted.

Automatic cooking taking place

Timer in operation

and **AUTO** - *flashing* - Programme error.
(The time of day lies between the calculated cooking start and end time).

Note: Select a function by the respective button and, in 5 seconds, set the required time with the ⊕/⊖ buttons ("one-hand" operation).
A power cut zeroes the clock and cancels the set programmes.

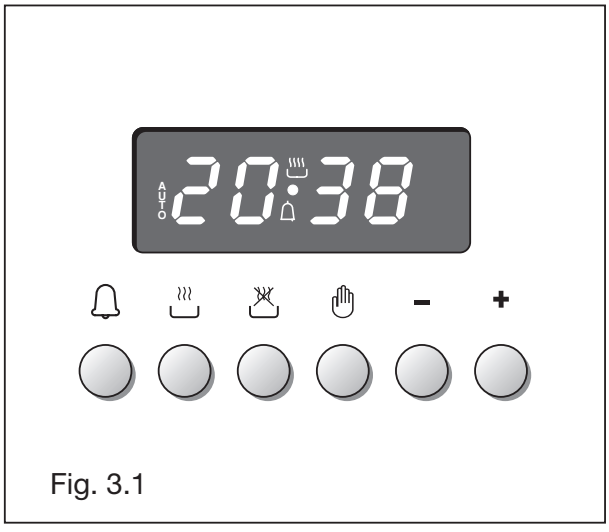


Fig. 3.1

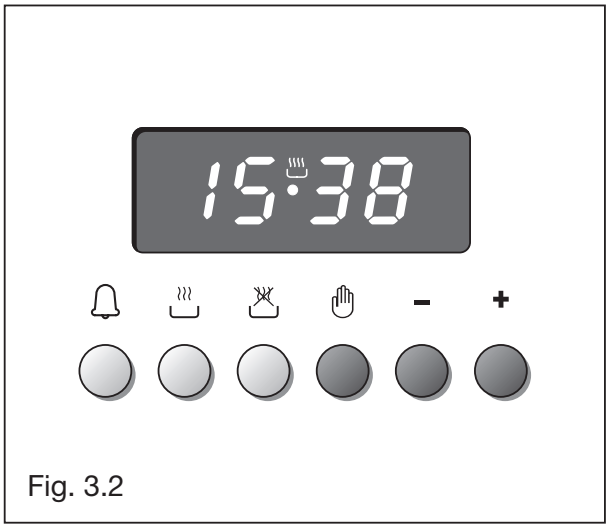


Fig. 3.2

ELECTRONIC CLOCK (fig. 3.2)

The programmer is equipped with an electronic clock with lighted numbers which indicate hours and minutes.

Upon immediate connection of the oven or after a blackout, three zeroes will flash on the programmer panel.

To set the hour it is necessary to push the ⊕ button and then the ⊕ or ⊖ button until you have set the exact hour (fig. 3.2).

Alternatively, simultaneously push the ⊕ ⊕ two buttons and at the same time push the ⊕ or ⊖ button.

Note: Setting the clock deletes any programme.

NORMAL COOKING WITHOUT THE USE OF THE PROGRAMMER

To manually use the oven, that is, without the aid of the programmer, it is necessary to cancel the flashing **AUTO** by pushing the button ⊕ (**AUTO** will be switched off and the symbol will go on - Fig. 3.3).

Attention: If the **AUTO** is not flashing (which means a cooking programme has already been inserted), by pushing the button ⊕ you have cancelled the programme and switched to manual.

ELECTRONIC TIMER

The timer programme consists only of a buzzer which may be set for a maximum period of 23 hours and 59 minutes.

If the **AUTO** is flashing push the ⊕ button.

To set the time, push the ⊕ button and the ⊕ or ⊖ until you obtain the desired time (fig. 3.4).

Having finished the setting, the normal time will appear on the panel and the symbol will appear.

The countdown will start immediately and may be seen at any moment on the panel by simply pressing the button ⊕.

At the end of the time, the symbol will be switched off and an intermittent buzzer will go off; this can be stopped by pressing any one of the buttons.

ALTERING THE AUDIBLE SIGNAL

By pressing the ⊖ button you can choose from three variations.

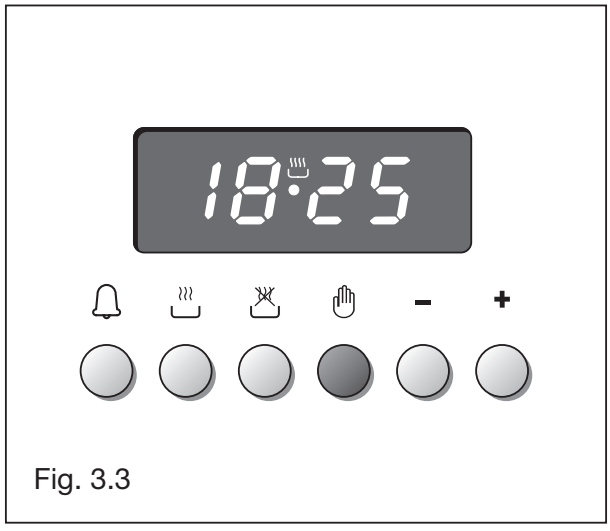


Fig. 3.3

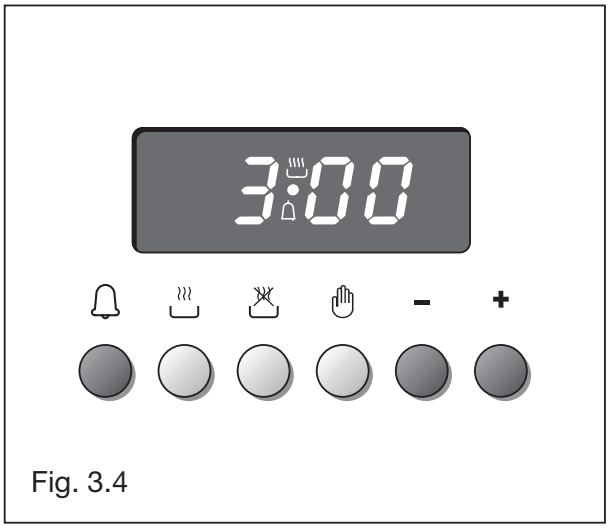


Fig. 3.4

AUTOMATIC OVEN COOKING

To cook food automatically in the oven, it is necessary to:
1. Set the length of the cooking time
2. Set the end of the cooking time
3. Set the temperature and the oven cooking programme.

These operations are done in the following way:

1. Set the length of the cooking time by pushing the button and the + button to − advance, or to go back if you have passed the desired time (fig. 3.5). The **AUTO** and the symbol will be on.

2. Set the end of the cooking time by pressing the button (the cooking time already added to the clock time will appear), and the + button (fig. 3.6); if you pass the desired time you may get back by pushing the − button.
   After this setting, the symbol will go off. If after this setting, the **AUTO** flashes on the panel and a buzzer goes off, it means there was an error in the programming.
   In this case, modify the end of cooking time or the cooking time itself by following the above instructions again.

3. Set the temperature and the cooking programme by using the switch and thermostat knobs of the oven (see specific chapters).

Now the oven is programmed and everything will work automatically, that is the oven will turn on at the right moment to end the cooking at the established time.
During cooking, the symbol remains on.
By pushing the button you can see the time that remains until the end of cooking.

The cooking programme may be cancelled in any moment by pushing .
At the end of the cooking time the oven will turn off automatically, the symbol will turn off, **AUTO** will flash and a buzzer will sound, which can be turned off by pushing any of the buttons.

Turn the switch and thermostat knobs to zero and put the programmer onto "manual" by pressing the button.

Attention: A power cut makes the clock go to zero and cancels the set programmes.
After a power cut three zeroes will flash on the panel.

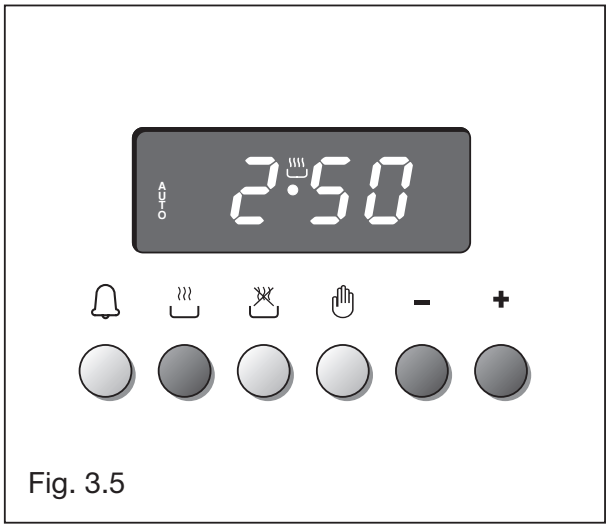


Fig. 3.5

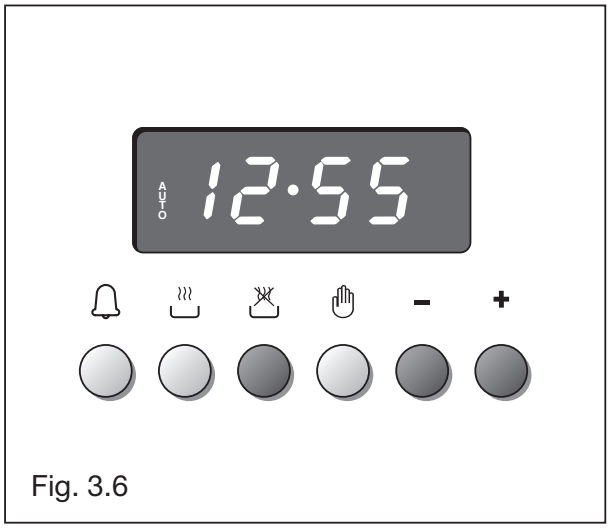


Fig. 3.6

SEMI-AUTOMATIC COOKING

This is used to automatically switch off the oven after the desired cooking time has elapsed.
There are two ways to set your oven:

1. Set the length of the cooking time by pushing the button and the ⊕ button to advance, or ⊖ to go backwards if you have passed the desired time (Fig. 3.7).

   or

2. Set the end of the cooking time by pushing the button and the ⊕ button to advance, or ⊖ to go backwards if you have passed the desired time (Fig. 3.8).

   AUTO and the symbol will be on.
   Then set the temperature and the cooking programme using the oven switch and thermostat knobs (see specific chapters).
   The oven is switched on and it will be switched off automatically at the end of the desired time.
   During cooking, the symbol remains on and by pressing the button you can see the time that remains till the end of the cooking.
   The cooking programme can be cancelled at any moment by pushing the button.

At the end of cooking, the oven and the symbol will turn off, the **AUTO** will flash and a buzzer will sound; that can be stopped by pushing any of the buttons.
Turn the switch and thermostat knobs to zero and put the programmer onto “manual” by pressing the button.

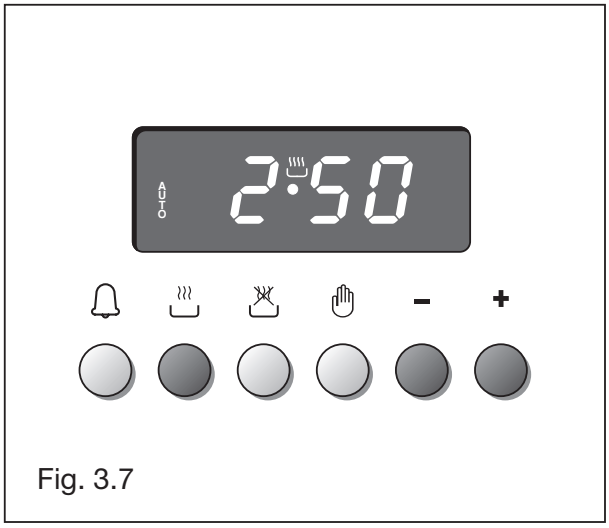


Fig. 3.7

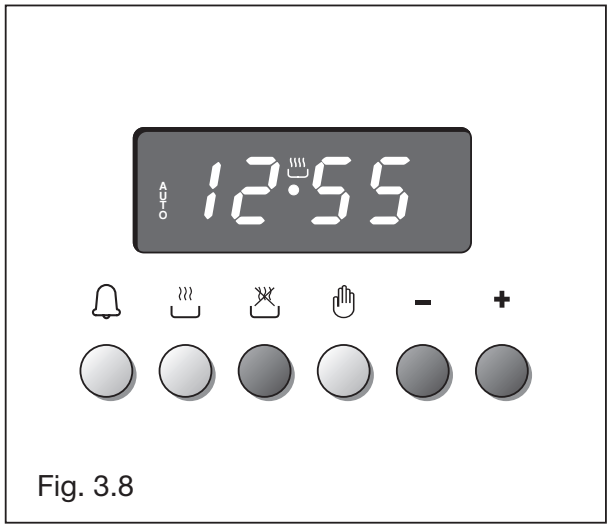


Fig. 3.8

4 How to use the Hob Burners

HOB BURNERS

Each hob burner is controlled by a separate gas tap operated by a control knob (fig. 4.1) which has 3 positions marked on the control panel, these are:

– Symbol **0** : tap closed (burner off)

– Symbol : High (maximum)

– Symbol : Low (minimum)

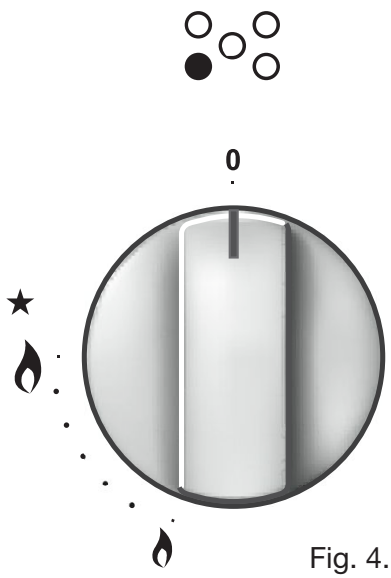


Fig. 4.1

Push in and turn the knob anti-clockwise to the selected position.

The maximum aperture position permits rapid boiling of liquids, whereas the minimum aperture position allows slower warming of food or maintaining boiling conditions of liquids.

To reduce the gas flow to minimum, rotate the knob further anti-clockwise to point the indicator towards the small flame symbol.

Other intermediate operating adjustments can be achieved by positioning the indicator between the maximum and minimum aperture positions, not between the maximum aperture and closed positions.

N.B. When the hob is not being used, set the gas knobs to their closed positions and also close the cock valve on the gas bottle or the main gas supply line.

LIGHTING THE BURNERS

To ignite the burner, the following instructions are to be followed:

1) Press in the corresponding knob and turn counter-clockwise to the full flame position marked by the symbol (fig. 4.1) and hold the knob in until the flame has been lit.

   In the case of a mains failure light the burner with a match or lighted taper.

2) Wait about ten seconds after the gas lighting before releasing the knob (starting time for the valve).

3) Adjust the gas valve to the desired power.

Important

If the burner flame should go out for some reason, the safety valve will automatically stop the gas flow.
To re-light the burner, return the knob to the closed **0** position, **wait for at least 1 minute** and then repeat the lighting procedure.

If your local gas supply makes it difficult to light the burner with the knob set to maximum, set the knob to minimum and repeat the operation.

CHOICE OF THE BURNER

On the control panel, near each knob, there is a diagram that indicates which burner is controlled by that knob.
Select the burner that is most suitable for the diameter and capacity of the pan to be used.
As an indication, the burners and the pans must be used in the following way:

BURNERS	POT DIAMETER
Auxiliary	12 - 14 cm
Semi-rapid	16 - 24 cm
Rapid	24 - 26 cm
Triple-ring	26 - 28 cm

do not use pans with concave or convex bases

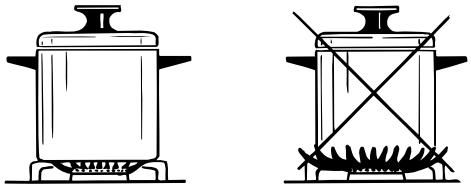


Fig. 4.2

It is important that the base diameter of the pot is at least the same diameter as the burner ring to obtain an efficient heat transfer.
Always position pans centrally over the burners.

Adjust the size of the flame so that it does not lick up the side of the pan.
Position pan handles so that they cannot be accidentally knocked.

5 Left Main Multifunction Oven

Attention: the oven door becomes very hot during operation. Keep children away.

GENERAL FEATURES

As its name indicates, this is an oven that presents particular features from an operational point of view.

In fact, it is possible to insert 7 different programs to satisfy every cooking need.
The 7 positions, thermostatically controlled, are obtained by 4 heating elements which are:

– Bottom element	1200 W
– Top element	1000 W
– Grill element	2000 W
– Circular element	2200 W

NOTE: Upon first use, it is advisable to operate the oven for 30 minutes in the position and for another 30 minutes at the maximum temperature (thermostat knob on position 250) in the positions and , to eliminate possible traces of grease on the heating elements.

Clean the oven and accessories with warm water and washing-up liquid.

WARNING:
The door is hot, use the handle.

ATTENTION - MOST IMPORTANT
Pay special attention not to touch the hot heating element inside the oven cavity.

OPERATING PRINCIPLES

Heating and cooking in the **MULTIFUNCTION** oven are obtained in the following ways:

a. **by normal convection**
The heat is produced by the upper and lower heating elements.

b. **by forced convection**
The fan draws in air contained within the oven housing at the rear of the oven and forces it over the circular heating element. The hot air envelops the food in the oven giving faster and more even cooking before it is drawn back into the housing to repeat the cycle. It is possible to cook several dishes simultaneously due to the even distribution of heat within the oven.

c. **by forced semi-convection**
The heat produced by the top and bottom heating elements is distributed throughout the oven by the fan.

d. **by radiant heat**
The food is grilled by the infra red grill element.

e. **by radiant heat and ventilation**
The food is grilled by the grill element, heat is distributed throughout the oven.

f. **by ventilation**
The food is defrosted by using the fan only function without heat.

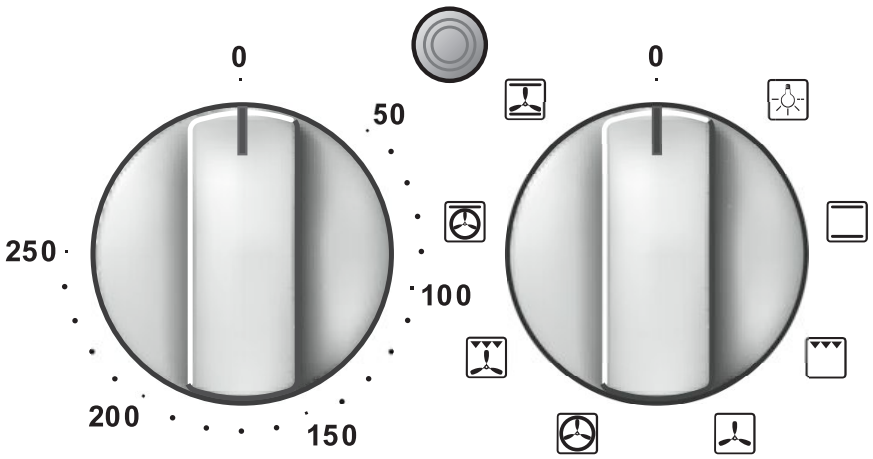


Fig. 5.1 Fig. 5.2

THERMOSTAT KNOB (Fig. 5.2)

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from 50 to 250 °C).
The light above the knobs will illuminate when the oven is swiched on and turns off when the oven reaches the correct temperature.
The light will cycle on and off during cooking in line with the oven temperature.

FUNCTION SELECTOR KNOB (Fig. 5.1)

Rotate the knob clockwise to set the oven for one of the following functions.

OVEN LIGHT

By setting the knob to this position, only the oven light comes on.
It remains on in all the cooking modes.

TRADITIONAL CONVECTION COOKING

The upper and lower heating elements come on. The heat being dispersed by natural convection. The temperature range must be set between 50 °C and 250 °C using the thermostat.
The oven must be preheated before cooking.

Recommended for:
Food that requires the same degree of cooking both inside and out, for example roasts, spare pork ribs, meringues etc.

GRILLING

The infrared grill element comes on. The heat is dispersed by radiation.
Set the thermostat knob to between 50 °C and 200 °C.
Always grill with the oven door closed.
For cooking hints, see the chapter “USE OF THE GRILL”.

Recommended for:
Intense grilling, browning, cooking au gratin and toasting etc.

Do not grill for longer than 30 minutes at any one time on full heat (200 °C).

Caution: the oven door becomes very hot during operation.
Keep children well out of reach.

DEFROST

Only the oven fan comes on. Use with the thermostat knob set to “ **0** ” - other temperature have no effect. The food is thawed by ventilation without heating.

Recommended for:
Quick thawing of frozen foods; one kg requires approximately 1 hour.
Thawing times vary according to the quantity and type of food to be thawed.

FAN FORCED

The circular element and fan come on. The heat is dispersed by forced convection and the temperature can be varied to between 50 °C and 250 °C via the thermostat knob. The oven does not require preheating.

Recommended for:
Food which has to be well-cooked outside and soft or rosy inside, for example lasagne, lamb, roast beef, whole fish etc.

FAN GRILL

Both the grill and the fan come on. Most of the cooking is done by grilling and then the hot air circulated around the oven. The oven door should be kept **closed**.
The temperature can be set between 50 °C and 175 °C.
The oven should be preheated for 5 minutes before cooking. For further cooking hints see “GRILLING AND COOKING AU GRATIN”.

Recommended for:
Quick sealing in of food juices for example such as hamburger, chicken pieces, chops.

Do not grill for longer than 30 minutes at any one time on full heat (175 °C).

Caution: the oven door becomes very hot during operation.
Keep children well out of reach.

MAINTAINING TEMPERATURE AFTER COOKING OR SLOWLY HEATING FOODS

The upper element, the circular element and the fan come on.
The heat is circulated by forced convection with greater intensity in the upper part.
The temperature can be set to between 50 °C and 140 °C via the thermostat knob.

Recommended for:
Keeping food warm after any type of cooking. Slow heating of cooked food.

MULTI-FUNCTION

The upper and lower heating elements come on and the fan come on - the heat from the element being circulated by the fan.
The temperature range can be set to between 50 °C and 250 °C using the thermostat.

Recommended for:
Large bulky quantities of food that require even cooking throughout for example large roasts, turkey, roast turkey, cakes etc.

COOKING ADVICE

Remember to keep children away from the appliance when you use the grill or oven, since these parts become very hot.

STERILIZATION

Sterilization of foods to be preserved, in full and hermetically sealed jars, is done in the following way:

a. Set the switch to position .

b. Set the thermostat knob to position 185 °C and preheat the oven.

c. Fill the dripping pan with hot water.

d. Set the jars onto the dripping pan making sure they do not touch each other and the door and set the thermostat knob to position 135 °C.

When sterilization has begun, that is, when the contents of the jars start to bubble, turn off the oven and let cool.
Check your recipe book for full instructions.

WARMING BREAD

Set the switch to position and the thermostat knob to position 150 °C.
Bread becomes fragrant again if wet with a few drops of water and put into the oven for about 10 minutes at the highest temperature.

SIMULTANEOUS COOKING OF DIFFERENT FOODS

The oven set on position can cook several different foods together. Foods as diverse as fish and cakes can be cooked together without the cross transference of flavours. This is because the fats and cooking smell that would normally be deposited on the different foods are oxidised and are not absorbed by the foods. The cooking temperature of the foods, however must be within 20 - 25 °C of each other. The food with the longest cooking time will be put into the oven first and the other foods are added as necessary according to their cooking times.

ROASTING

To obtain classical roasting, it is necessary to remember:

- that it is advisable to maintain a temperature between 180 °C and 200 °C.
- that the cooking time depends on the quantity and the type of foods.

GRILLING AND COOKING AU GRATIN

As the hot air completely covers the food to be cooked, grilling may be done with the food on the rack in the oven. The knob should be switched to position .
The thermostat should be set to 50 °C and 175 °C max and the oven pre-heated.
The food should be placed on a rack in the oven for the required cooking time.
Adding a few dabs of butter before the end of the cooking time gives the golden “au gratin” effect.

USE OF THE GRILL

Preheat the oven for about 5 minutes with the door closed.

Introduce the food to be cooked, positioning the rack as close to the grill as possible.

The dripping pan should be placed under the rack to catch the cooking juices and fats.

WARNING: Accessible parts may become hot when the grill is used. Children should be kept away.

6 Right Conventional Small Oven

Attention: the oven door becomes very hot during operation. Keep children away.

GENERAL FEATURES

The conventional oven is provided with 3 heating elements which are:

– Bottom element	800 W
– Top element	700 W
– Grill element	1450 W

Note:
Upon first use, it is advisable to operate the oven at the maximum temperature (thermostat knob on maximum position) for 60 minutes in the position and for another 15 minutes in the position (thermostat knob on position 200°C), to eliminate possible traces of grease on the heating elements.

WARNING:
The door is hot, use the handle.

ATTENTION - MOST IMPORTANT
Pay special attention not to touch the hot heating element inside the oven cavity.

OPERATING PRINCIPLES

Heating and cooking in the **CONVENTIONAL** oven are obtained in the following ways:

a. by natural convection
The heat is produced by the upper and lower heating elements.

b. by radiation
The heat is radiated by the infra red grill element.

THERMOSTAT KNOB (Fig. 6.2)

This only sets the cooking temperature and does not switch the oven on. Rotate clockwise until the required temperature is reached (from 50 to maximum position).
The light above the knobs will illuminate when the oven is swiched on and turns off when the oven reaches the correct temperature.
The light will cycle on and off during cooking in line with the oven temperature.

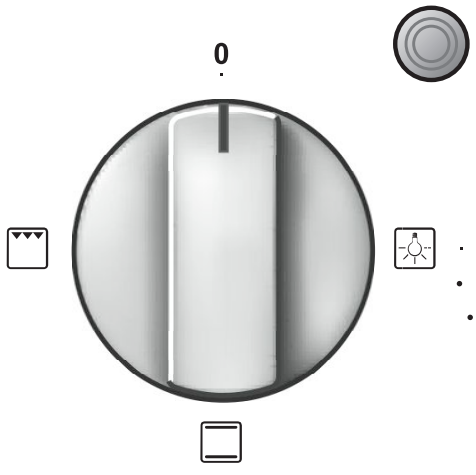


Fig. 6.1

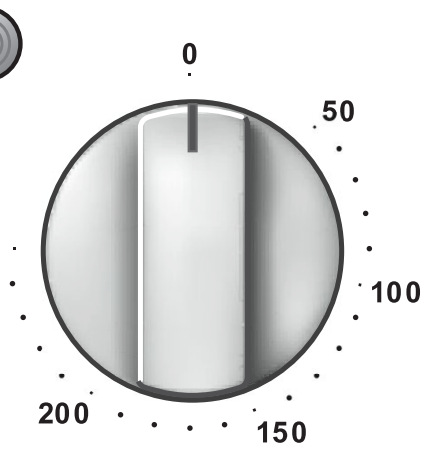


Fig. 6.2

FUNCTION SELECTOR KNOB (Fig. 6.1)

Rotate the knob clockwise to set the oven for one of the following functions.

OVEN LIGHT

By setting the knob to this position, only the oven light comes on.
It remains on in all the cooking modes.

TRADITIONAL CONVECTION COOKING

The upper and lower heating elements come on.
The heat is dispersed by natural convection and the temperature must be set to between 50° and the maximum position via the thermostat knob. The oven must be preheated before cooking.

Recommended for:
Food that requires the same degree of cooking both inside and out, for example roasts, spare pork ribs, meringues etc.

GRILLING

The infrared grill element comes on. The heat is dispersed by radiation.
Set the thermostat knob to between 50° and 200°C.

Always grill with the oven door closed.

For cooking hints, see the chapter “USE OF THE GRILL”.

Recommended for:
Intense grilling, browning, cooking au gratin and toasting etc.

Do not grill for longer than 30 minutes at any one time on full heat (200°C).

Caution: the oven door becomes very hot during operation.
Keep children well out of reach.

USE OF THE GRILL

Preheat the oven for about 5 minutes.
Introduce the food to be cooked, positioning the rack as close to the grill as possible.
The dripping pan should be placed under the rack to catch the cooking juices and fats.
Grilling with the oven door closed.

Do not grill for longer than 30 minutes at any one time on full heat (200°C).
Caution: the oven door becomes very hot during operation.
Keep children well out of reach.

7 Cooking Guide

Temperature and times given are approximate, as they will vary depending on the quality and amount of food being cooked.
Remember to use ovenproof dishes and to adjust the oven temperature during cooking if necessary.

APPROX. TEMPERATURE	HEAT OF	TYPE OF DISH TO COOK OVEN
125°C (257°F)	Very cool oven	Meringue, slow cooking foods.
135°C - 140°C (275°F - 285°F)	Cool or slow oven	Milk puddings, very rich fruit cakes, eg., Christmas.
150°C (300°F)	Cool or slow oven	Stews, casseroles, braising, rich fruit cakes, eg., Dundee.
160°C - 170°C (320°F - 338°F)	Warm oven	Biscuits, Low temperature roasting, rich plain cakes eg., Madeira cake.
180°C (356°F)	Moderate oven	Plain cakes, eg., Victoria sandwich, meat pies.
190°C (374°F)	Fairly hot oven	Small cakes, savoury flans, fish.
200°C (392°F)	Hot oven	Plain cakes and buns, swiss rolls, fruit pies. High temp. roasting.
215°C (419°F)	Moderately hot oven	Bread and bread rolls etc., scones, flaky and rough puff pastry, Yorkshire pudding.
225°C (437°F)	Very hot oven	Sausage rolls, mince pies, puff pastry. Browning ready cooked dishes.

Important Notes

Installation, and any demonstration, information or adjustments are not included in the warranty.

The cooker must be installed by a suitably qualified and registered person in accordance with the relevant Standards.

Attention
The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do’s and do not’s

- Do always grill **with the ovens door closed.**
- Do read the user instructions carefully before using the cooker for first time.
- Do allow the oven to heat for one and a half hours, before using for the first time, in order to expel any smell from the new oven insulation, without the introduction of food.
- Do clean your oven regularly.
- Do remove spills as soon as they occur.
- Do always use oven gloves when removing food shelves and trays from the ovens.
- Do not allow children near the cooker when in use.
- Do not allow fat or oils to build up in the ovens trays, or oven base.
- Do not place cooking utensils or plates directly onto the oven base.
- Do not grill food containing fat without using the grid.
- Do not cover the grilling grid with aluminium-foil.
- Do not use the oven tray for roasting.
- Do not place hot enamel parts in water. Leave them to cool first.
- Do not allow vinegar, coffee, milk, saltwater, lemon or tomato juice to remain in contact with enamel parts (inside the oven and on the oven tray).
- Do not use abrasive cleaners or powders that will scratch the surface of the stainless steel and the enamel.
- Do not attempt to repair the internal workings of your cooker.
- Do remove the protective film before the first use.
- **Fire risk!** Do not store flammable material in the ovens and in the storage compartment.

FOR YOUR SAFETY

The product should only be used for its intended purpose which is for the cooking of domestic foodstuffs.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

8 Cleaning and Maintenance

GENERAL ADVICE

- When the appliance is not being used, it is advisable to keep the gas tap closed.
- Every now and then check to make sure that the flexible tube that connects the gas line or the gas cylinder to the appliance is in perfect condition and get it replaced if it shows any signs of wearing or damage.
- The periodical lubrication of the gas taps must be done only by specialised personnel.
- If a tap becomes stiff, do not force; contact your local Service Centre.
- **Important:**
  the use of suitable protective clothing/gloves is recommended when handling or cleaning of this appliance.

Warning
When correctly installed, your product meets all safety requirements laid down for this type of product category. However special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges, that may cause injury.

Important:
Before cleaning or carrying out any maintenance disconnect the appliance from the electrical supply and wait for it to cool down.

Attention
The appliance gets very hot, mainly around the cooking areas. It is very important that children are not left alone in the kitchen when you are cooking.

Do not use a steam cleaner because the moisture can get into the appliance thus make it unsafe.

ENAMELLED PARTS

All the enamelled parts must be cleaned with a sponge and soapy water or other non-abrasive products.
Dry preferably with a microfibre or soft cloth.

Acidic substances like lemon juice, tomato sauce, vinegar etc. can damage the enamel if left in contact for too long.

STAINLESS STEEL, ALUMINIUM PARTS, PAINTED AND SILK-SCREEN PRINTED SURFACES

Clean using an appropriate product. Always dry thoroughly.

Important: these parts must be cleaned very carefully to avoid scratching and abrasion. You are advised to use a soft cloth and neutral soap.
CAUTION: Do not use abrasive substances or non-neutral detergents as these will irreparably damage the surface.

GAS TAPS

In the event of operating faults in the gas taps, call the After Sales Service Department.

FLEXIBLE TUBE

From time to time, check the flexible tube connecting the gas supply to the cooker.
It must be always in perfect condition; in case of damage arrange for it to be replaced by a suitably qualified and registered installer.

REPLACING THE OVEN LIGHT BULB

Switch the cooker off at the mains. When the oven is cool, unscrew and replace the bulb with another one resistant to high temperatures (300°C), voltage 230 V (50 Hz), E14 and same power (check watt power as stamped in the bulb itself) of the replaced bulb.

Note: Oven bulb replacement is not covered by your guarantee.

BURNERS

The burners can be removed and washed with soapy water only.
They will remain perfect if always cleaned with products used for silverware.
After cleaning, check that the burner-caps and burner-heads are dry before placing them in the **respective housings.**

Check that the electrode **S** (figs. 8.1-8.3) is always clean to ensure trouble-free sparking.
Check that the probe **T** (figs. 8.1-8.3) next to each burner is always clean to ensure correct operation of the safety valves.

Note:

- **Do not clean burners in a dishwasher.**
- **Both the probe and ignition plug must be very carefully cleaned.**
- **To avoid damage to the electric ignition do not use it when the burners are not in place.**

CORRECT REPLACEMENT OF THE AUXILIARY, SEMI-RAPID AND RAPID BURNERS

It is very important to check that the burner flame distributor **F** and the cap **C** has been correctly positioned (see figs. 8.1 - 8.2) - failure to do so can cause a poor burner flame and/or damage to the burner and hob.

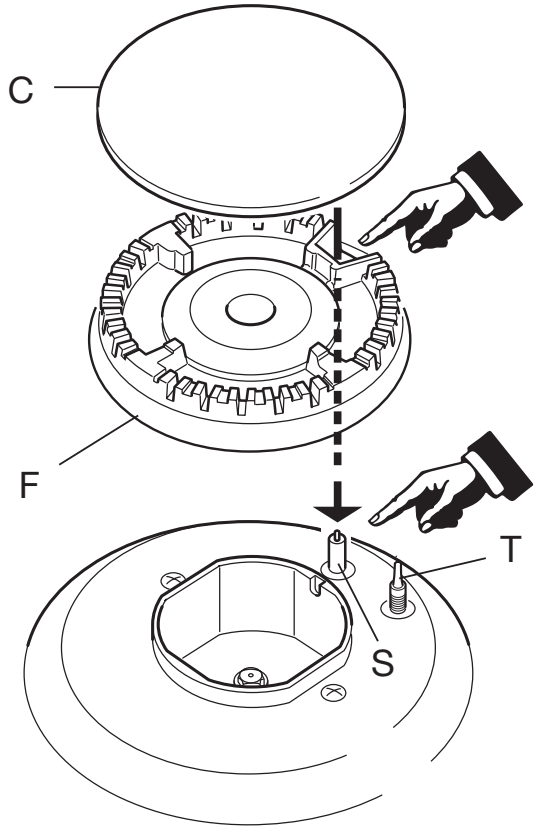


Fig. 8.1

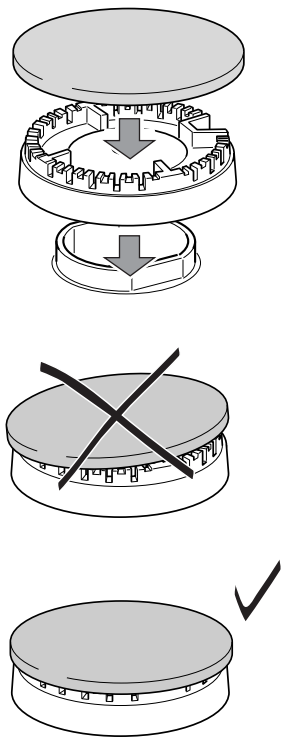


Fig. 8.2

CORRECT REPLACEMENT OF THE TRIPLE RING BURNER

The triple ring burner must be correctly positioned (see fig. 8.3); the burner rib must be enter in their logement as shown by the arrow.

The burners must be correctly positioned so that they cannot rotate (fig. 8.4).

Then position the cap **A** and the ring **B** (fig. 8.4 - 8.5).

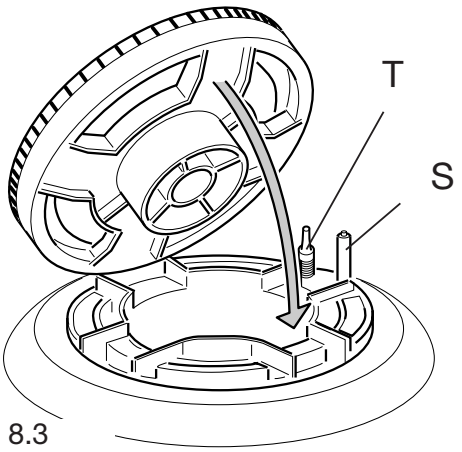


Fig. 8.3

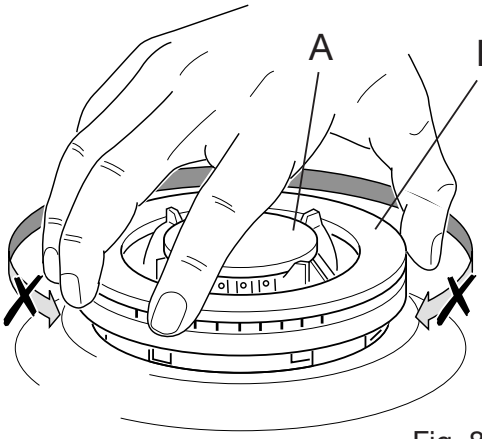


Fig. 8.4

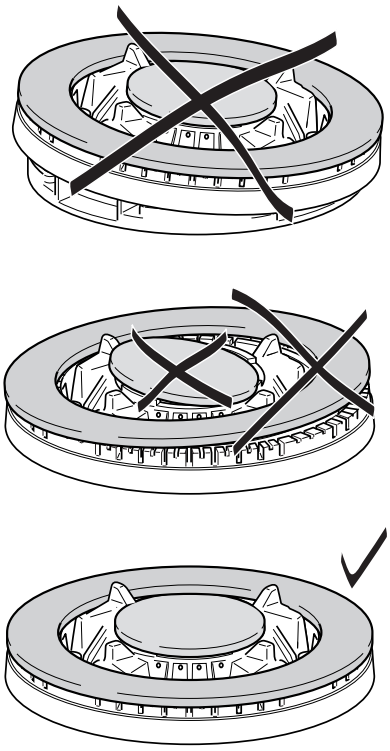


Fig. 8.5

OVEN DOORS

The internal glass panel can be easily removed for cleaning by unscrewing the 2 retaining screws (Fig. 8.6).

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

STORAGE COMPARTMENT

The storage compartment is accessible through the pivoting panel (fig. 8.7).

Do not store flammable material in the ovens or in the storage compartment.

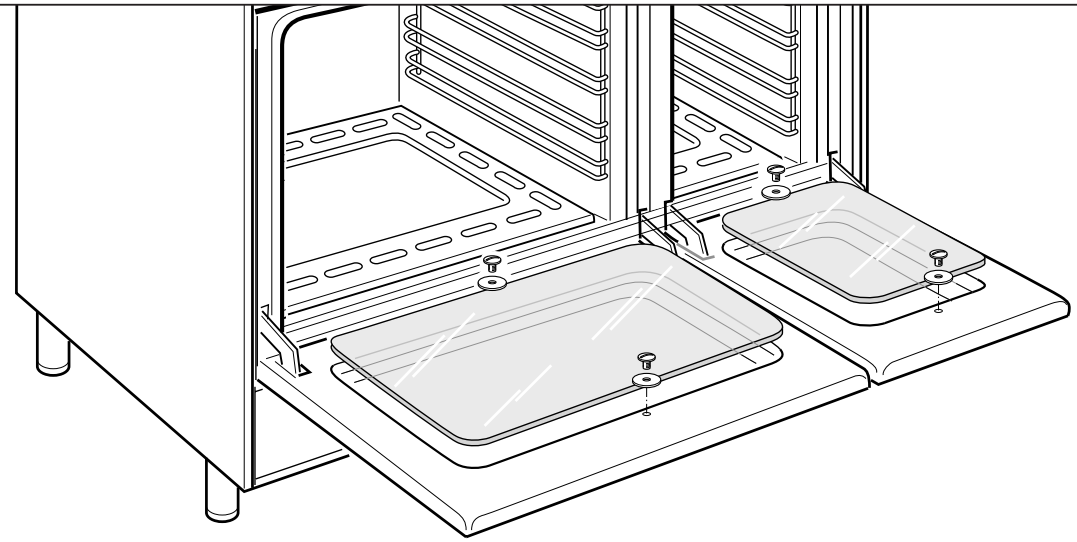


Fig. 8.6

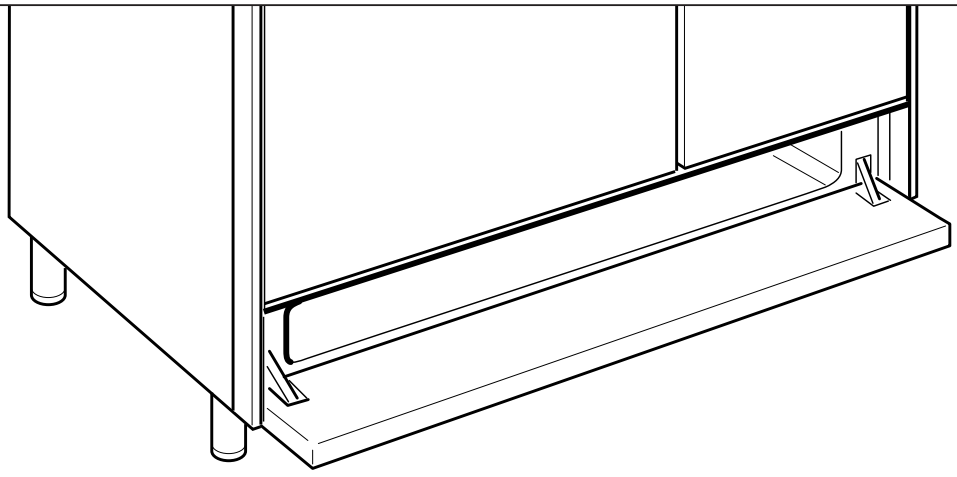


Fig. 8.7

INSIDE OF OVEN

The oven should always be cleaned after use when it has cooled down.
The cavity should be cleaned using a mild detergent solution and warm water. Suitable proprietary chemical cleaners may be used after first consulting with the manufacturers recommendations and testing a small sample of the oven cavity.
Abrasive cleaning agents or scouring pads/cloths should not be used on the cavity surface.

- **Note:** The manufacturers of this appliance will accept no responsibility for damage caused by chemical or abrasive cleaning.

  Attention: Do not store flammable material in the ovens.

  Let the oven cool down and pay special attention no to touch the hot heating elements inside the oven cavity.

ASSEMBLY AND DISMANTLING OF THE SIDE RUNNER FRAMES

– Fit the side runner frames into the holes on the side walls inside the oven (Fig. 8.8).

– Slide the tray and rack into the runners (Fig. 8.9).
The shelf must be fitted so that the safety catch, which stops it sliding out, faces the inside of the oven.

– To dismantle, operate in reverse order.

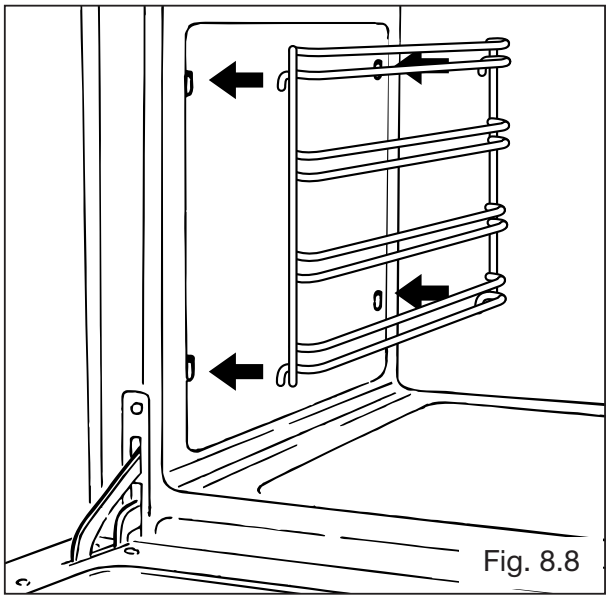


Fig. 8.8

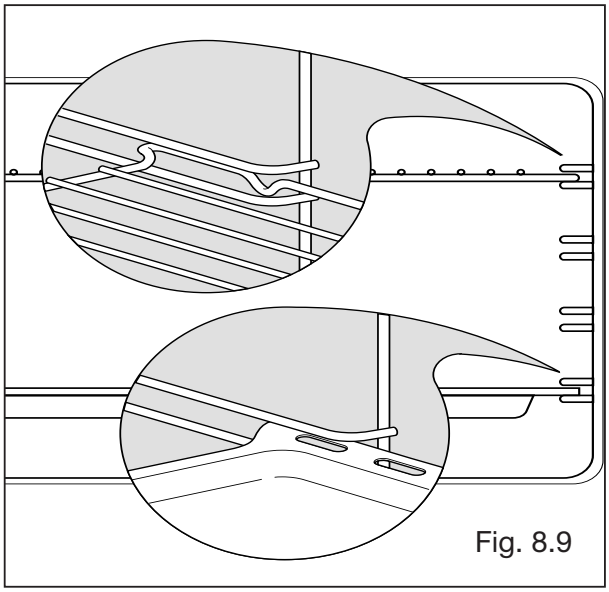


Fig. 8.9

REMOVING THE OVEN DOORS

The oven doors can easily be removed as follows:

– Open the door to the full extent (fig. 8.10A).

– Attach the retaining rings to the hooks on the left and right hinges (fig. 8.10B).

– Hold the door as shown in fig. 8.10.

– Gently close the door and withdraw the lower hinge pins from their location (fig. 8.10C).

– Withdraw the upper hinge pins from their location (fig. 8.10D).

– Rest the door on a soft surface.

– To replace the door, repeat the above steps in reverse order.

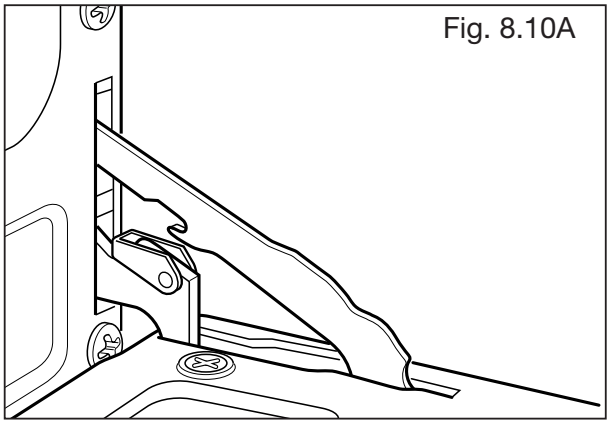


Fig. 8.10A

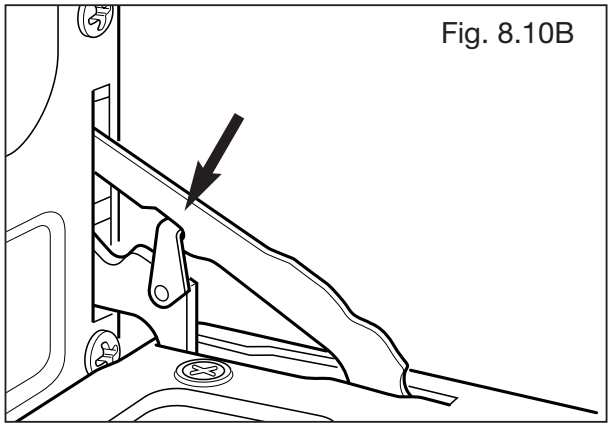


Fig. 8.10B

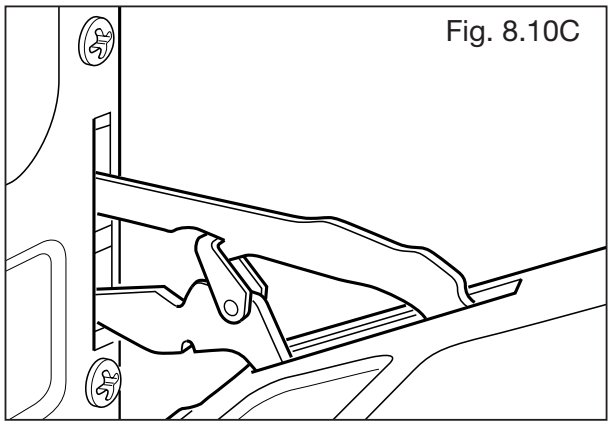


Fig. 8.10C

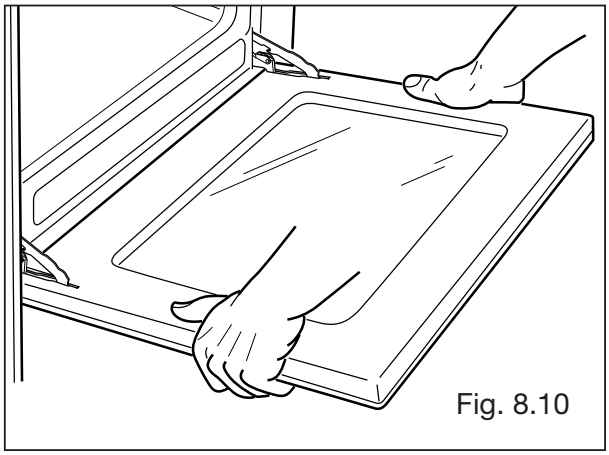


Fig. 8.10

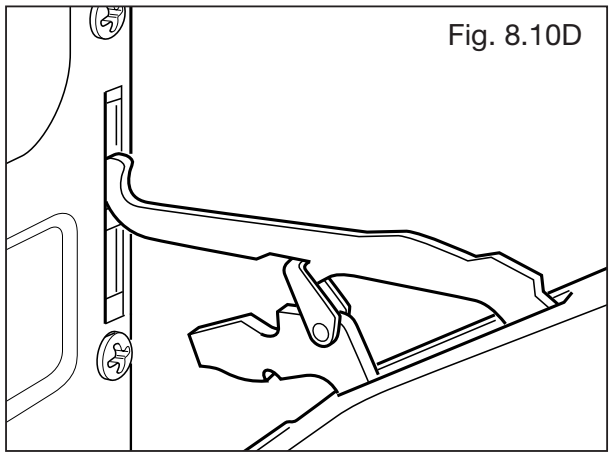


Fig. 8.10D

Advice for the installer

IMPORTANT

– Cooker installation must only be carried out by QUALIFIED TECHNICIANS **and in compliance with local safety standards**. Failure to observe this rule will invalidate the warranty.

– The appliance must be installed in compliance with regulations in force in your country and in observation of the manufacturer's instructions.

– Always disconnect the appliance from the electrical supply before carrying out any maintenance operations or repairs.

– Some appliances are supplied with a protective film on steel and aluminium parts. **This film must be removed before using the cooker.**

– **Important: the use of suitable protective clothing/gloves is recommended when handling or installing of this appliance.**

9 Installation

This cooker has class “2/1” overheating protection so that it can be installed next to a cabinet.

The appliance may be installed in a kitchen, Kitchen/diner or a bed sitting room, but not in a room or space containing a bath or a shower.

The appliance must not be installed in a bed-sitting room of less than 20 m^3.

The appliance is designed and approved for domestic use only and should not be installed in a commercial, semi commercial or communal environment.

Your product will not be guaranteed if installed in any of the above environments and could affect any third party or public liability insurances you may have.

If the cooker is installed adjacent to furniture which is higher than the gas hob cooktop, a gap of at least 200 mm must be left between the side of the cooker and the furniture.

The furniture walls adjacent to the cooker must be made of material resistant to heat.

The veneered synthetic material and the glue used must be resistant to a temperature of 90°C in order to avoid ungluing or deformations.

Curtains must not be fitted immediatly behind appliance or within 500 mm of the sides.

It is essential that the cooker is positioned as stated in Fig. 9.1.

The cooker must be installed by a qualified technician and in compliance with local safety standards.

If the cooker is located on a pedestal it is necessary to provide safety measures to prevent falling out.

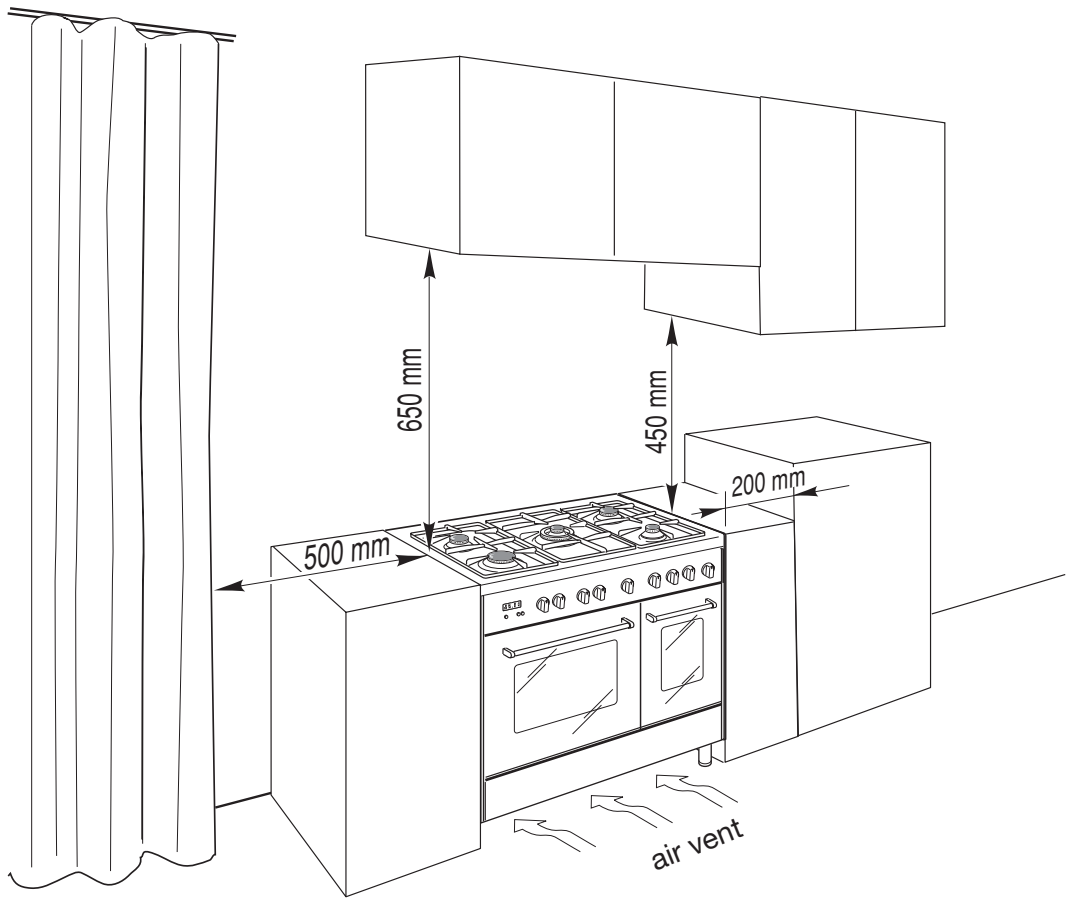


Fig. 9.1

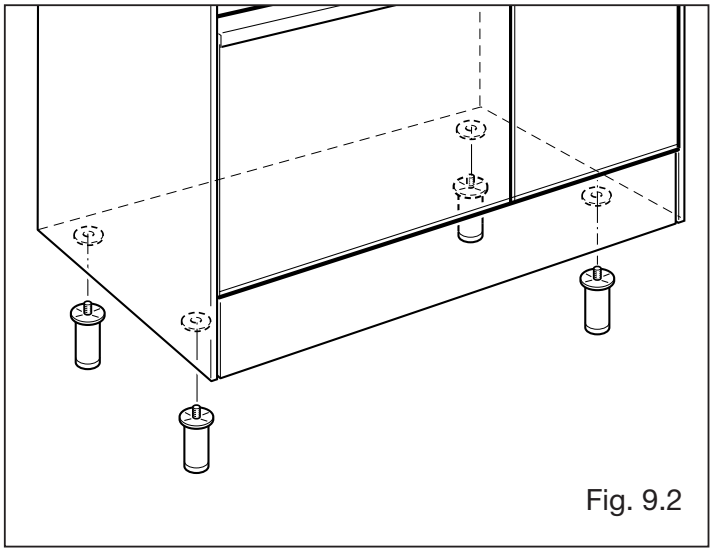


Fig. 9.2

FITTING THE ADJUSTABLE FEET

The adjustable feet must be fitted to the base of the cooker before use.

Rest the rear of the cooker on a piece of the polystyrene packaging exposing the base for the fitting of the feet.

Fit the 4 legs by screwing them tight into the support base as shown in picture 9.3.

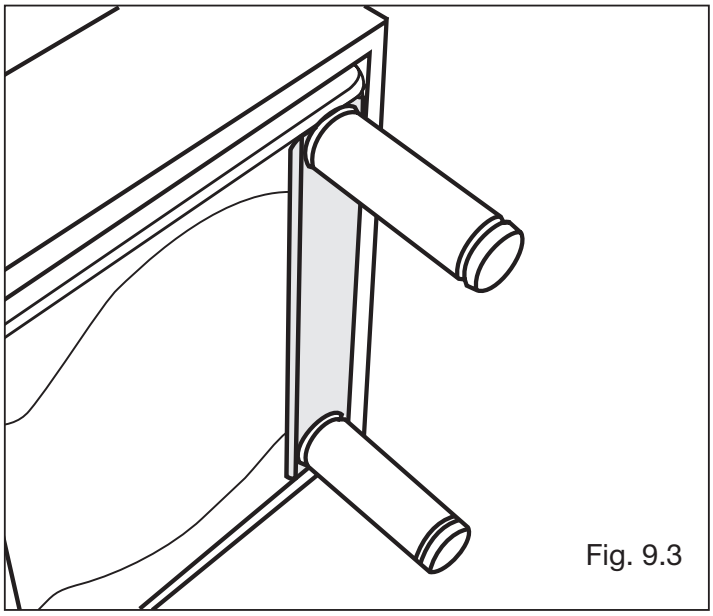


Fig. 9.3

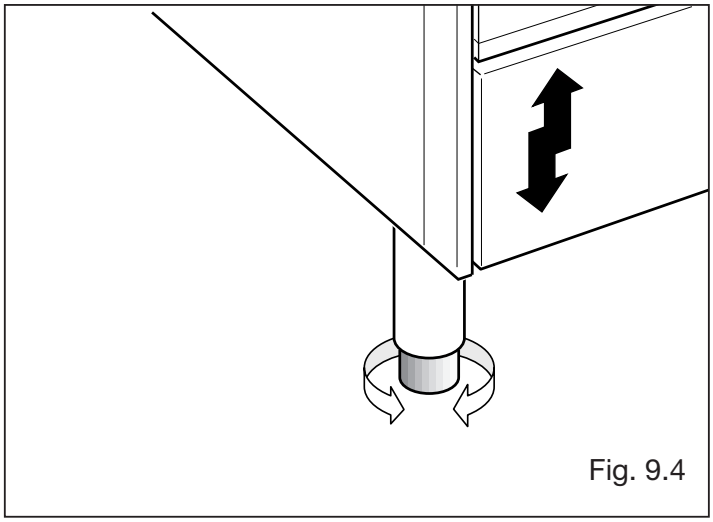


Fig. 9.4

LEVELLING THE COOKER

The cooker may be levelled by screwing the lower ends of the feet IN or OUT (fig. 9.4).

MOVING THE COOKER

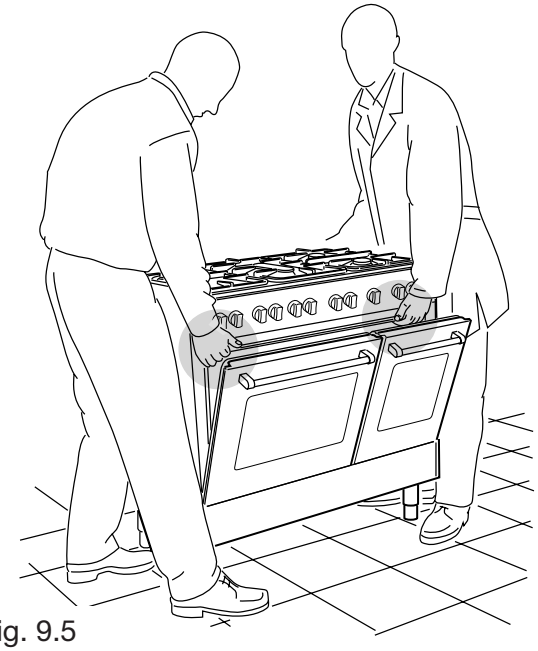


Fig. 9.5

WARNING
When raising cooker to upright position always ensure two people carry out this manoeuvre to prevent damage to the adjustable feet (fig. 9.5).

WARNING
Be careful: do not lift the cooker by the door handle when raising to the upright position (fig. 9.6).

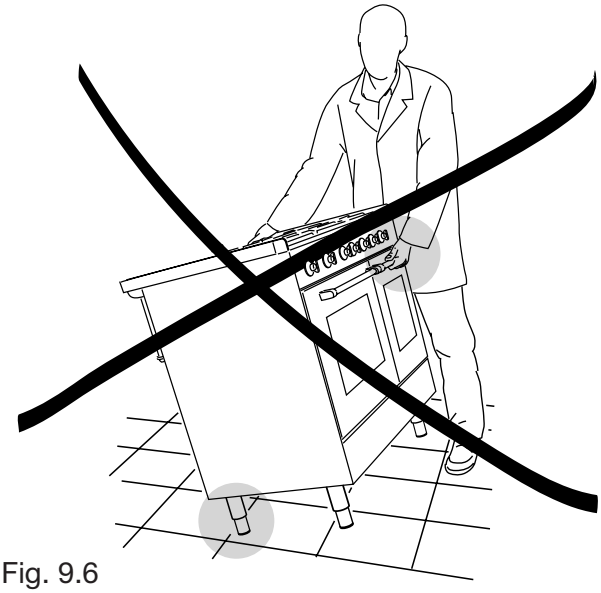


Fig. 9.6

WARNING
When moving cooker to its final position **DO NOT DRAG** (fig. 9.7).
Lift feet clear of floor (fig. 9.5).

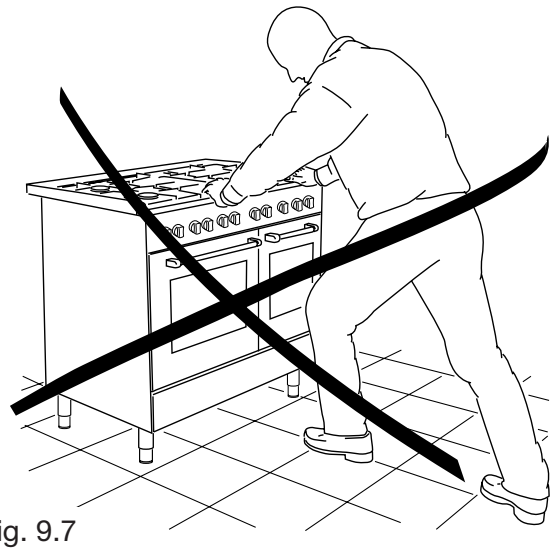


Fig. 9.7

Stabilty Bracket

We recommend a stability bracket is fitted to the cooker.

The type shown in fig. 9.8 can be purchased from most plumbers merchants and do it yourself (D.I.Y.) shops.

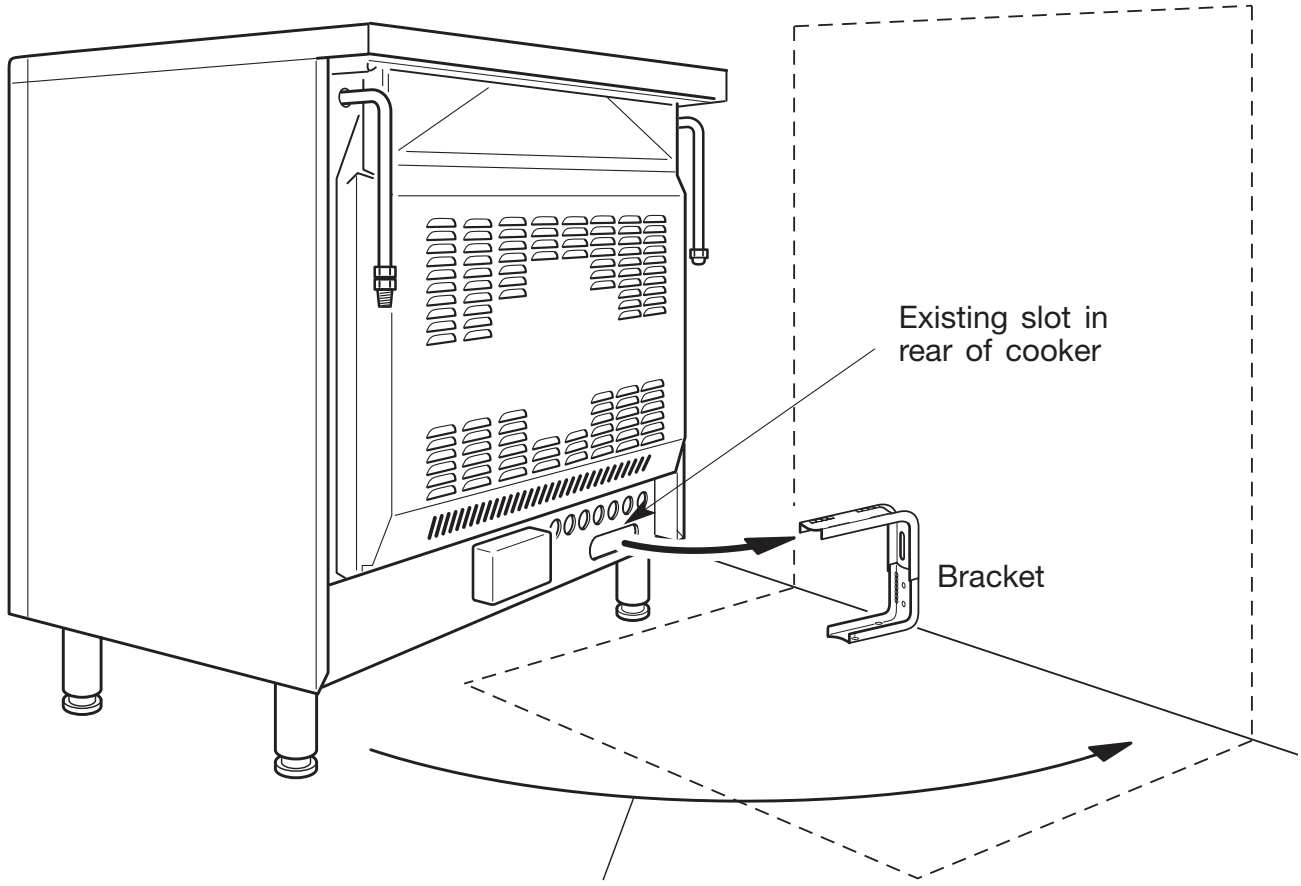
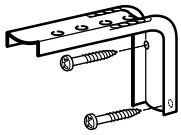
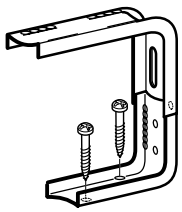


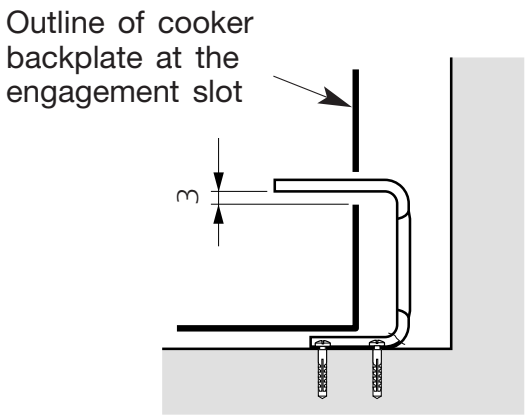
Fig. 9.8



Wall fixing



Floor fixing



Dimension is in millimetres

PROVISION FOR VENTILATION

- The appliance should be installed into a room or space with an air supply in accordance with BS 5440-2: 2000.
- For rooms with a volume of less than 5 m^3 - permanent ventilation of 100 cm^2 free area will be required.
- For rooms with a volume of between 5 m^3 and 10 m^3 a permanent ventilation of 50 cm^2 free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.
- For rooms with a volume greater than 10 m^3 - no permanent ventilation is required.

NB. Regardless of room size, all rooms containing the appliance must have direct access to the outside air via an openable window or equivalent.

- Where there are other fuel burning appliances in the same room, BS 5440-2: 2000 should be consulted to determine the correct amount of free area ventilation requirements.
- The above requirements allow also for use of a gas oven and grill but if there are other gas burning appliances in the same room, consult a qualified engineer.

10 Gas Installation

IMPORTANT NOTE

This appliance is supplied for use on NATURAL GAS or LPG (check the gas regulation label attached on the appliance).

- Appliances supplied for use on NATURAL GAS: they are adjusted for this gas only and cannot be used on any other gas (LPG) without modification. The appliances are manufactured for conversion to LPG.
- Appliances supplied for use on LPG: they are adjusted for this gas only and cannot be used on any other gas (NATURAL GAS) without modification. The appliances are manufactured for conversion to NATURAL GAS.

If the NATURAL GAS/LPG conversion kit is not supplied with the appliance this kit can be purchased by contacting the After-Sales Service.

INSTALLATION & SERVICE REGULATIONS (UNITED KINGDOM)

It is a legal requirement that all gas appliances are Installed & Serviced by a competent person in accordance with the current editions of the following Standards & Regulations or those regulations appropriate to the geographical region in which they are to be installed:

- Gas Safety (Installation & Use) Regulations
- Building Regulations
- British Standards
- Regulations for Electrical Installation

Installation and service of any gas product must be made by a suitably qualified and registered person competent on the type of product being installed or serviced and holding a valid certificate of competence for the work being carried out. Currently the proof of competence is the Accredited Certification Scheme (ACS) or S/NVQ that has been aligned to the ACS.

It is also a requirement that all businesses or self employed installers are members of a class of person approved by the Health and Safety Executive.

Failure to install the appliance correctly could invalidate any manufacturers warranty and lead to prosecution under the above quoted regulation.

Gas Connection

The installation of the gas appliance to Natural Gas or LP Gas must be carried out by a suitably qualified and registered installer. Installers shall take due account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Standards (Scotland)(Consolidation) Regulations issued by the Scottish Development Department.

Installation to Natural Gas

Installation to Natural Gas must conform to the Code of Practice, etc.
The supply pressure for Natural Gas is 20 mbar.
The installation must conform to the relevant British Standards.

Installation to LP Gas

When operating on Butane gas a supply pressure of 28-30 mbar is required. When using Propane gas a supply pressure of 37 mbar is required.
The installation must conform to the relevant British Standards.

Warning: Only a suitably qualified and registered installer, also with technical knowledge of electricity should install the appliance. He should observe the Regulations and Codes of Practice governing such installation of gas appliances.
Note: It is recommended that the gas connection to the appliance is installed with a flexible connecting tube made to BS5386.

Notes:

- **Flexible hoses can be used where the sited ambient temperature of the hose does not exceed 70°C. These hoses must be manufactured in accordance with BS669 part 1 and be of the correct construction for the type of gas being used.**
- **Gas hoses designed for natural gas MUST NOT be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose).**
  The hose should not be crushed or trapped or be in contact with sharp or abrasive edges.

Using a suitable leak detection fluid solution (e.g. Rocol) check each gas connection one at a time by brushing the solution over the connection.

The presence of bubbles will indicate a leak.
If there is a leak, tighten the fitting and then recheck for leaks.

IMPORTANT!
Do not use a naked flame to test for leaks.

GAS CONNECTION (GB) Cat: II 2H3+

The gas supply must use the nearest gas inlet pipe which is located at the left or the right hand side at the rear of the appliance (figs. 10.1, 10.3).
The hose should also be connected in such away that it does not touch the floor.
To screw the connecting tube operate with two spanners (fig.10.2).
The unused end inlet pipe must be closed with the plug interposing the gasket.

After connecting to the mains, check that the coupling are correctly sealed, using soapy solution, but never a flame.

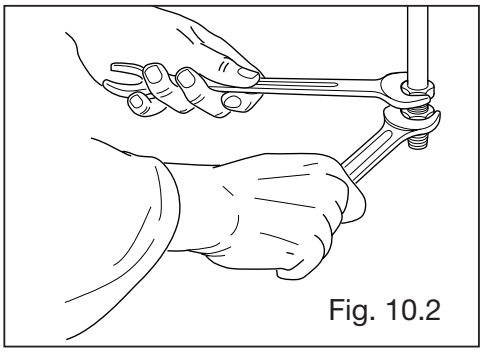


Fig. 10.2

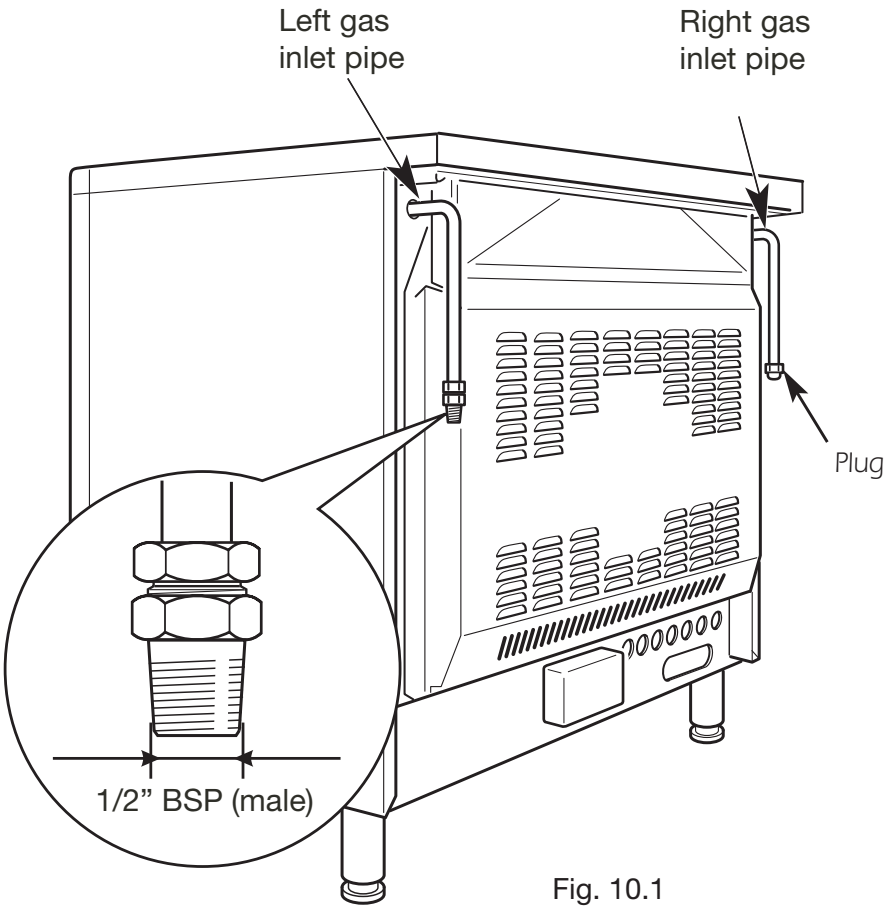


Fig. 10.1

IMPORTANT PRESCRIPTIONS FOR GAS CONNECTION

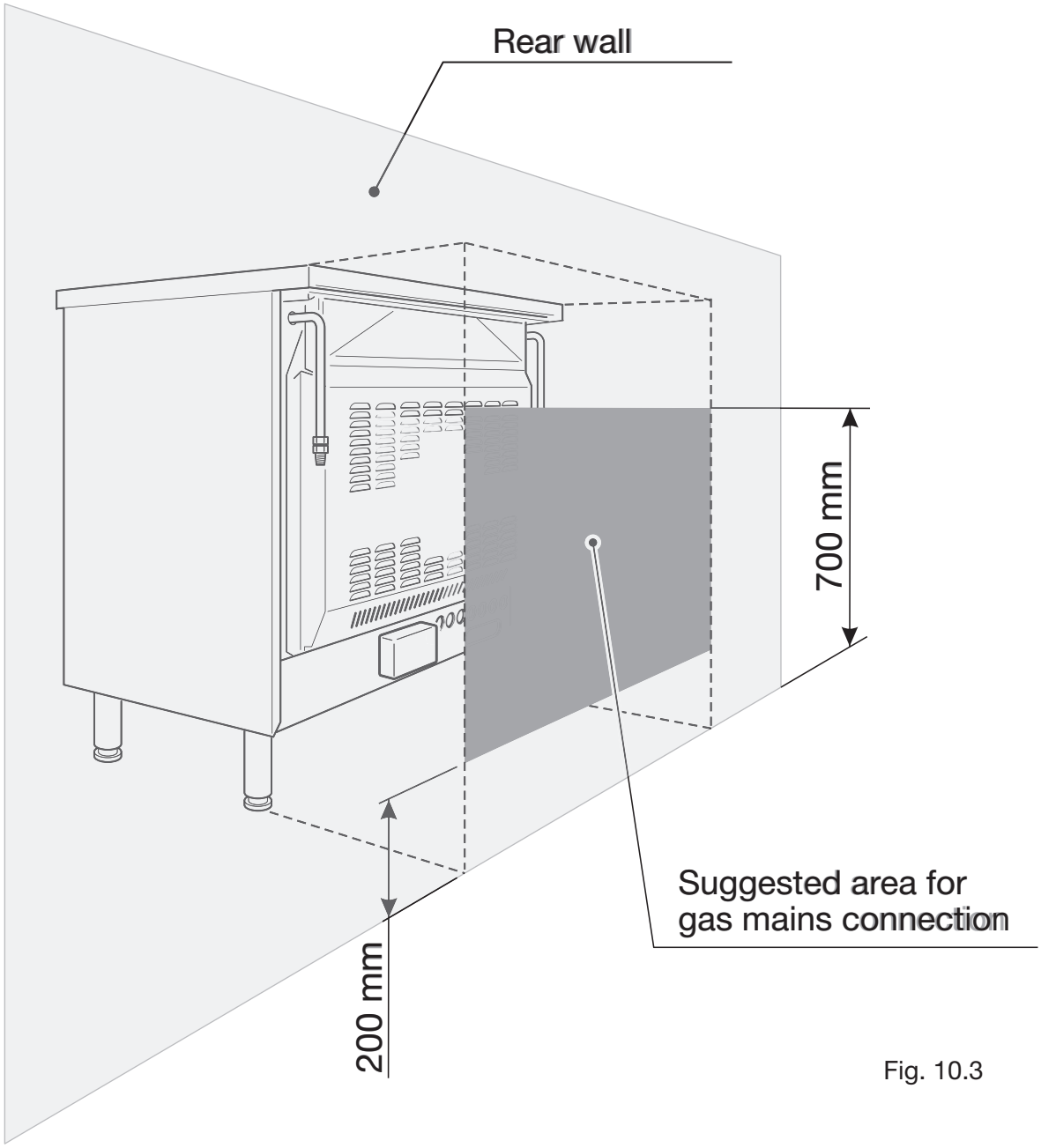


Fig. 10.3

INJECTORS REPLACEMENT OF THE TOP BURNERS

If the injectors are not supplied they can be obtained from the "Service Centre".

The diameter is marked on the injector in cents of millimetre.

Select the injectors to be replaced according to the "Table for the choice of the injectors" (page 42).

To replace the injectors:

– Remove the gratings, the burner and the covers;

– Using a wrench, substitute the nozzle injectors "**J**" (Figs. 10.4 - 10.5) with those most suitable for the kind of gas for which it is to be used.

The burners are conceived in such a way so as not to require the regulation of the primary air.

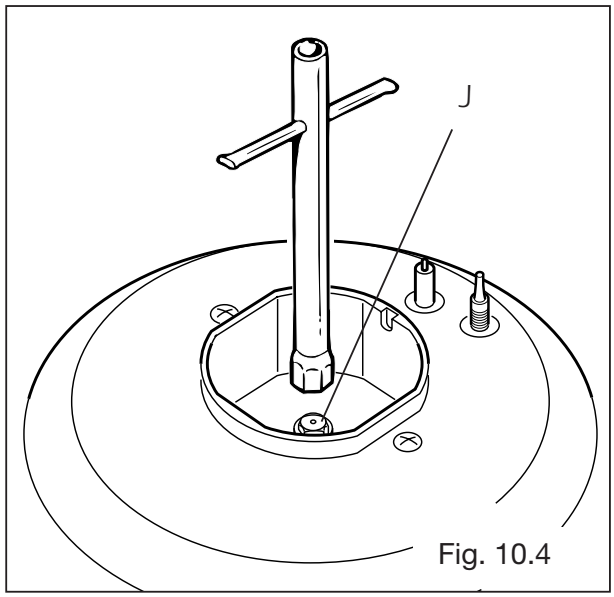


Fig. 10.4

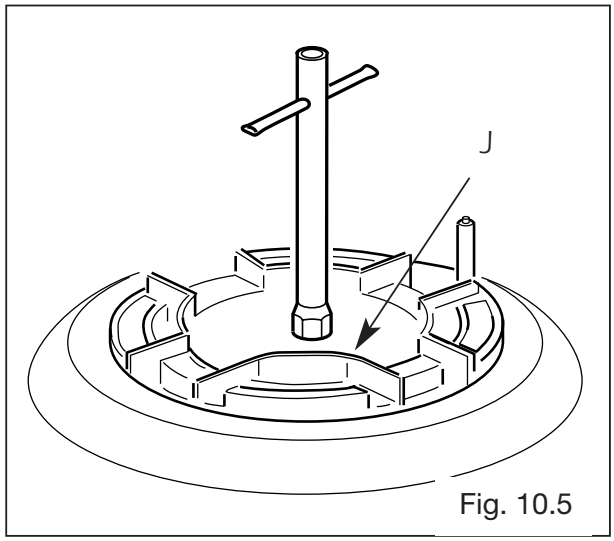


Fig. 10.5

ADJUSTING OF THE MINIMUM OF THE TOP BURNERS

In the minimum position the flame must have a length of about 4 mm and must remain lit even with a quick turn from the maximum position to that of minimum.

The flame adjustment is done in the following way:

– Turn on the burner

– Turn the tap to the MINIMUM position

– Take off the knob

– With a thin screwdriver turn the screw **F** until adjustment is correct (fig. 10.6).

Normally for LPG, tighten up the regulation screw.

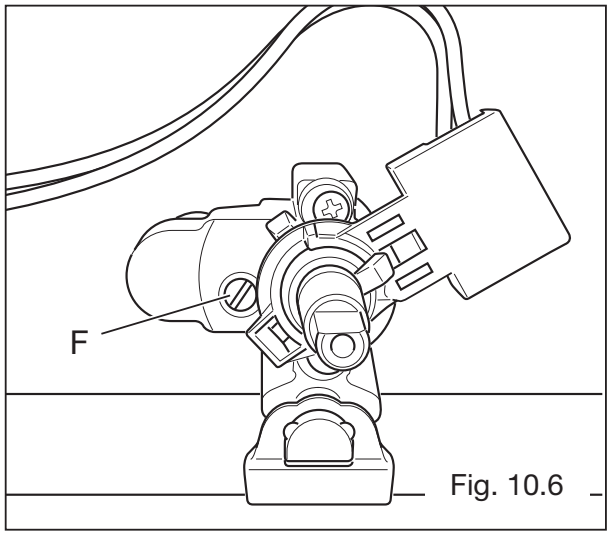


Fig. 10.6

GB TABLE FOR THE CHOICE OF THE INJECTORS Cat: II 2H3+

BURNERS	Nominal Power [kW]	Reduced Power [kW]	**G 30** - 28-30 mbar **G 31** - 37 mbar	**G 20** 20 mbar
			Ø injector [1/100 mm]	Ø injector [1/100 mm]
Auxiliary (A)	1,00	0,30	50	72 (X)
Semi-rapid (SR)	1,75	0,45	65	97 (Z)
Rapid (R)	3,00	0,75	85	115 (Y)
Triple ring (TR)	3,50	1,50	95	135 (T)

INCREASE OF AIR NECESSARY FOR GAS COMBUSTION (2 m^3/h x kW)	
BURNERS	Air necessary for combustion [m^3/h]
Auxiliary (A)	2,00
Semi-rapid (SR)	3,50
Rapid (R)	6,00
Triple-ring (TR)	7,00

LUBRICATION OF THE GAS TAPS

If the gas tap becomes stiff, it is necessary to dismount it accurately clean it with gasoline and spread a bit of special grease resistant to high temperatures on it.

The operations must be executed by a qualified technician.

Important
All intervention regarding installation maintenance and conversion of the appliance must be fulfilled with original factory parts.
The manufacturer declines any liability resulting from the non-compliance of this obligation.

11 Electrical Section

ELECTRICAL INSTALLATION

WARNING! Electricity can be extremely dangerous.

This appliance must be earthed.

The appliance must be connected to the electrical network verifying above all that the voltage corresponds to the value indicated on the specifications plate and that the cables section of the electrical plant can bear the load which is also indicated on the plate.

It is recommended that the appliance is connected directly to the mains by fixed wiring, placing a double pole switch with minimum opening between the contacts of 3 mm.

The power supply cable must not touch the hot parts and must be positioned so that it does not exceed 75°C at any point.

Once the cooker has been installed, the switch must always be accessible.

Before effecting any intervention on the electrical parts the appliance must be disconnected from the network.

ELECTRICAL FEEDER CABLE CONNECTION

To connect the feeder cable to the cooker it is necessary to:

– Remove the screw that hold shield “A” behind the cooker (fig. 11.1).
– Insert the feeder cable of the suitable section (as described in the next chapter) into the cable clamp “D”.
– Connect the phase and earth cables to the terminal block “B” according to the diagram in figure 11.2.
– Pull the feeder cable and block it with cable clamp “D”.
– Re-mount shield “A”.

Feeder cable section type H05RR-F

230 V ~ 3 x 2,5 mm^2 (**)

(**) - Connection with wall box connection.

Earth cable must be 2 cm longer than neutral and live cables.

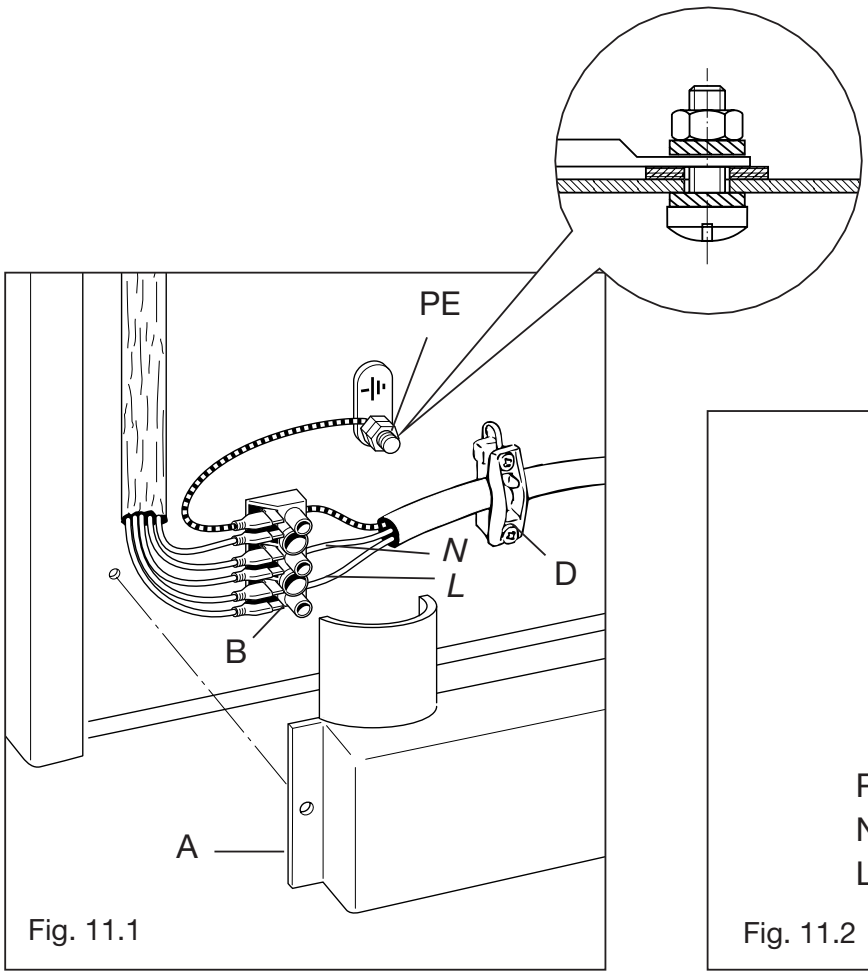


Fig. 11.1

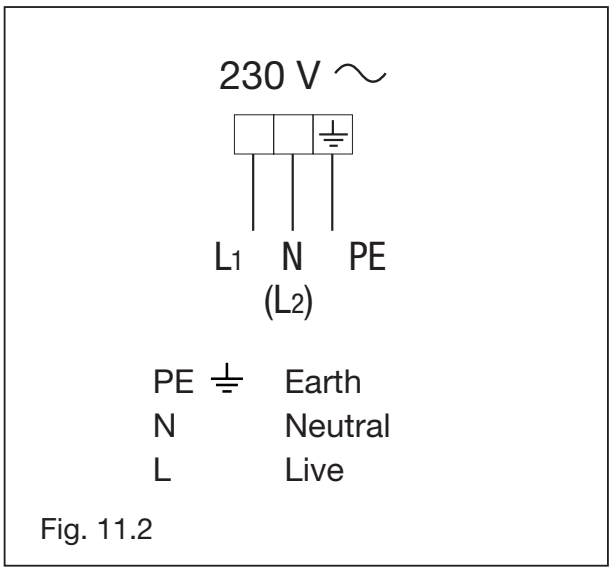


Fig. 11.2

CONNECTION TO FIXED WIRING

A double pole switch must be provided no further than 2 metres from the appliance to the electrical supply.

The appliance should be connected to a DOUBLE POLE SWITCHED FUSED SPUR OUTLET, similar to that shown in Fig. 11.3.

We recommend that the appliance is connected by a suitably qualified person who will comply with the IEE and local regulation.

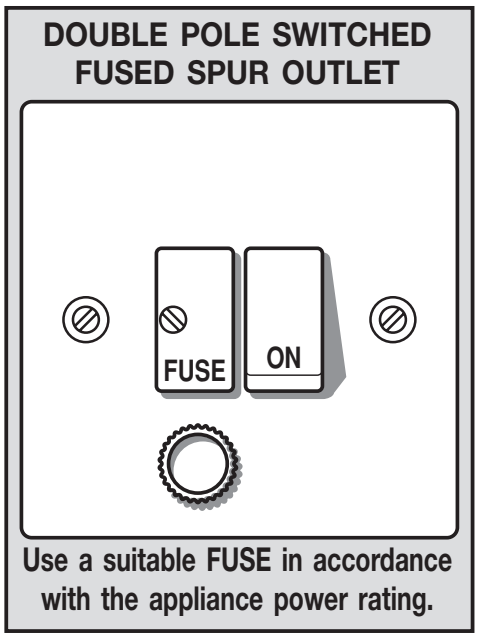


Fig. 11.3

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.

The product specifications in this booklet apply to the specific products and models described at the date of issue. Under our policy of continues product improvement, these specifications may change at anytime. You should therefore check with your dealer to ensure this booklet correctly describes the product currently available.

Main dealer: www.rangecookers.co.uk

Service and Helpline Information:
tel: 01244 402 976
www.rangecookersappliances.co.uk

Rangecookers Select 90df User Guide
Product No: RCS90RCDFSS/RCS90RCDFBK
Booklet No: 1103618-ß5

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